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**Arancini** £5.50  
Fried rice balls with truffle & parmesan to share with your meal

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PASSIONATE ABOUT FOOD

❖ — ❖ **ANTIPASTI** ❖ — ❖

*To Share*

**San Carlo Antipasto**

Start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy  
£9.95 (per person)  
(Minimum 2 people)

**Frittura di Pesce Portofino**

Deep fried calamari, prawns, scampi & scallops served with tartar & sweet chilli sauce  
£10.50 (per person)  
(Minimum 2 people)

**Minestrone al Soffritto (V)**

Classic Italian vegetable soup  
£6.95

**Costine di Maiale Orientale**

Barbecue short ribs in a special San Carlo sauce  
£8.50

**Salmone Affumicato**

Severn & Wye smoked salmon, with shallots & Sicilian capers  
£9.50

**Tuscan Paté**

Chicken liver paté with Italian brandy, served with toast & chutney  
£7.50

**Fegatini di Pollo**

Chicken livers sautéed with marsala, chestnuts & grapes  
£7.80

**Insalata Caprese (V)**

Avocado, beef tomato & mozzarella di bufala  
st £7.95  
mc £11.50

**Mozzarella in Carrozza**

Fried mozzarella in bread with a garlic & anchovy sauce  
£7.80

**Burrata Pugliese e Melanzane (V)**

Burrata specially imported from Puglia with aubergines marinated in garlic, chilli & mint  
£9.50

**Melanzane al Forno**

Baked sliced eggplant, with parmesan cheese & tomato sauce  
st £8.30  
mc £12.20

**Funghi Piemontese (V)**

Mixed mushrooms in garlic & parsley butter in a filo pastry basket  
£7.70

**Prosciutto Tanara & Mozzarella**

Prosciutto with buffalo mozzarella & Sicilian sun blushed tomatoes  
£8.95

**Insalata di Cesare**

Caesar salad with grilled chicken & Sardinian flat bread  
st £7.80  
mc £10.95

**Salsiccia con Spinaci**

Tuscan homemade pork & fennel sausage with spinach & chilli  
£7.95

**Calamari Fritti**

Deep fried squid with fresh chilli & tartar sauce  
£7.95

❖ — ❖ **CARPACCIO & TARTARE** ❖ — ❖

**Beef Carpaccio**

Very thin sliced raw Aberdeen fillet of beef with mustard dressing, parmesan cheese & rocket  
£10.50

**Beef Tartare**

Classic - raw chopped Aberdeen fillet of beef with shallots, capers, olive oil, french mustard & lemon juice (Prepared at the table)  
£12.95

**Tuna Tartare**

Sashimi grade tuna mixed with olive oil, mustard, lemon juice, wild rocket (Prepared at the table)  
£10.95

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## CROSTACEI



Shellfish



### Colchester Rock Oysters

Six - £12.00

Nine - £18.00

#### Cozze all Arrabbiata or Mariniere

Fresh mussels in a spicy tomato sauce with chilli & garlic OR white wine, garlic & parsley

£8.50

#### Gamberoni alla Diavola

Tiger prawns sautéed with garlic, fresh chilli & white wine

£10.50

#### Avocado Bernardo

Avocado with lobster, scampi & prawns, served with marie rose sauce

£10.50

#### Cocktail di Gamberetti

Tender Norwegian prawns on a bed of crispy romaine lettuce with marie rose sauce

£9.50

#### Capesante al Forno

Roasted scallops with olive oil, garlic, topped with breadcrumbs

£10.95

#### Avocado Diverso

Avocado served with Devonshire crab, smoked trout, sunblushed tomatoes, horseradish and marie rose sauce

£9.85

#### Crab & Prawn Cakes

Devonshire crab, prawns, ricotta cheese, served with sweet chilli sauce

£8.90

#### Gamberoni Luciana

Tiger prawns with garlic, chilli, tomato & a touch of cream

£10.50



## BRUSCHETTE E PANE



#### Selection of Italian bread (V)

£3.50

#### Trio di Bruschette

Chef's selection of the day with 3 different toppings

£6.95

#### Garlic Bread with Tomato (V)

£4.95

#### Bruschetta Romana (V)

Toasted Altamura bread with chopped Sicilian tomatoes, garlic & olive oil

£5.50

#### Focaccia (V)

Flatbread with sea salt, olive oil & rosemary

£4.65

#### Garlic Bread with Cheese (V)

£5.95

#### Bruschetta del Duca

Toasted Altamura bread with Calabrian ground 'Nduja sausage & buffalo mozzarella

£5.95

#### Garlic Bread (V)

Flatbread with garlic & sea salt

£4.65

#### Garlic Bread with Tomato & Cheese (V)

£6.95



## PIZZA



*Our Pizza is made with Neopolitan flour, Sicilian tomatoes & the finest mozzarella.*

#### Pizza Margherita

Tomato, buffalo mozzarella & oregano (v)

£9.95

#### Pizza Rustica Piccante

With Calabrian 'Nduja sausage, pepperoni, Tuscan sausage, chilli, tomato & rocket

£12.95

#### Pizza Montanara

Mozzarella, cherry tomatoes, porcini, fresh fennel sausage

£12.95

#### Pizza Prosciutto e Funghi

Tomato, buffalo mozzarella, ham & mushrooms

£12.85

#### Pizza Tonno

With tomato, mozzarella, tuna and onions and olives

£13.95

#### Pizza Parmigiana

Tomato, mozzarella, aubergine, egg, parmesan shavings

£12.65

#### Pizza Primavera

Tomato, mozzarella, aubergines, courgettes & red onions topped with goats cheese (v)

£10.70

#### Pizza Pollo e Rosmarino

Tomato, buffalo mozzarella, chicken, mushrooms & rosemary

£12.65

#### Pizza Fiorentina

Mozzarella, tomato, spinach and egg

£12.65

#### Pizza San Carlo

Tomato, buffalo mozzarella, parma ham, rocket, parmesan shavings

£13.85

#### Pizza Tartufo

Caciocavallo cheese, porcini mushrooms & black truffle (v)

£14.50

#### Calzone Pollo

Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce

£13.95

#### Pizza Diavola

Tomato, buffalo mozzarella, spicy Calabrian sausage, onions & chilli

£13.95

#### Pizza Quattro Stagioni

Tomato, buffalo mozzarella, mushrooms, artichokes & sweet peppers

£12.45

#### Calzone Salsiccia Piccante

Folded pizza with spicy sausage, tomato, mozzarella, chilli

£13.95

#### Extra toppings

£1.90

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## PASTA

### To Share

#### Tris di Pasta

Three different types of pasta chosen by our head chef

£12.95 (per person)

#### Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragu

st £8.50  
mc £12.65

#### Spaghetti a Pomodoro e Basilico (V)

Thin spaghetti with San Marzano tomato, garlic & fresh basil, slightly spiced

st £6.95  
mc £9.95

#### Rigatoni alla Norma (V)

The most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese

st £7.50  
mc £10.95

#### Zitoni Toscanini

Long pasta tubes, favourite of the great Maestro Toscanini, made with Tuscan spiced sausage, extra virgin olive oil, tomatoes & Tuscan pecorino

£12.95

#### Spaghetti Carbonara

Pancetta, egg yolk, parmesan cheese & cream

st £7.50  
mc £10.95

#### Spaghetti Shellfish

With venus clams, mussels, prawns, garlic & tomato

£15.40

#### Tagliatelle Montecarlo

Pasta ribbons served with monk fish, shallots, white wine, chilli, tomato & cream sauce

£14.95

#### Lasagne Emiliane

Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & parmesan cheese

st £8.50  
mc £12.65

#### Spaghetti Vongole e Gamberoni

Baby clams, prawns, tomato sauce & garlic

£15.40

#### Penne Arrabbiata (V)

Short tubes of pasta in a spicy tomato sauce with chilli & garlic

st £6.95  
mc £9.95

#### Spaghetti Gamberoni Piccanti

Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato

£15.95

#### Penne Pollo e Gamberetti

Penne pasta in a creamy sauce with chicken, baby prawns & parsley

£13.95

#### Penne Romana

Short pasta with pancetta, onions, garlic, tomato sauce & parmesan shavings

£11.95

#### Tortellini panna e prosciutto

Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & parmesan cheese

£13.95

#### Tagliolini Lobster

San Carlo's most famous pasta dish with lobster, brandy, tomato, peas & a touch of cream

£23.50

#### Risotto Lobster

(with black truffle add £3.00)

£23.50

#### Risotto San Carlo

Carnaroli rice with wild mushrooms, cream & white wine wrapped in parma ham

£14.95

#### Ravioli Salmone Romanoff

Ravioli filled with salmon, flambéed in vodka with pink peppercorns, touch of tomato & cream

£13.95

#### Ravioli Lobster

Ravioli stuffed with lobster & crab meat in a light creamy & pink peppercorn sauce

st £9.95  
mc £14.65

#### Ravioli Tartufo

Handmade ravioli filled with Pecorino cheese & truffle, with a cream, Parmesan & truffle oil sauce, topped with fresh truffle

st £9.95  
mc £14.65

## CONTORNI

#### Chargrilled Avocado

With vinaigrette, chilli & rock salt

£4.70

#### Sautéed Spinach

With garlic, chilli & Worcester sauce

£4.20

#### French Beans

With shallots & butter

£3.95

#### French Fries

£3.60

#### Petit Pois

With onions, pancetta & a touch of cream

£4.20

#### Zucchine Fritte

Fried courgettes

£4.20

#### Sautéed Potatoes

With bacon, onion & rosemary

£3.95

#### Mashed potato

With black truffle

£5.70

#### Portobello Mushroom

Pan fried with balsamic vinegar & garlic

£4.90

#### Potato Dauphinoise

Baked sliced potato with garlic, cream & cheese

£4.20

#### Rocket & Parmesan Salad

£4.15

#### Sicilian Tomato & Onion Salad

£4.50

#### Mixed Salad

£4.20

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## CARNE

### Saltimbocca alla Romana

Sliced Tuscan veal with ham, cooked in white wine, sage & butter  
£18.95

### Scaloppine Signor Sassi

Tuscan veal cooked in cream, brandy, mustard seeds & chopped mushrooms  
£18.95

### Scaloppa alla Milanese

Tuscan veal escalope in breadcrumbs, pan fried in olive oil  
£18.95

### Scaloppine al Limone

Tuscan veal cooked in butter & lemon  
£18.95

### Nodino di Vitello

Tuscan veal cutlet with butter & sage  
£25.95

### OR

Char-grilled with rosemary & black truffle  
£28.95

### Pollo alla Romana

Pan fried breast of chicken with English mustard & cream, served with gnocchi sautéed in butter & sage  
£17.50

### Pollo Sorpresa

Chicken breast in breadcrumbs stuffed with garlic butter  
£17.50

### Pollo alla Milanese

Chicken breast in breadcrumbs pan fried in olive oil  
£16.50

### Suprema di Pollo Principessa

Pan fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus  
£17.95

### Abbacchio Ligure

Roasted rack of lamb with red wine & mixed Italian herbs  
£19.95

### Agnello Toscana

Lamb cutlets with Barolo and rosemary sauce  
£19.95

### Fegato alla Veneziana

Thinly sliced strips of calves liver in white wine & onion sauce served with grilled polenta  
£18.95

### Fegato Burro e Salvia

Pan fried calves liver in butter & sage  
£18.95

## BISTECCHES

*We go to great lengths to source some of the best beef from around the world including Scotland, Piemonte in Italy & USA.  
All steaks are cooked on our Robata grill.*

### FILLET STEAK

*Pan fried 9oz 28-day aged Fillet steak (UK)*

#### Pepe Verde

Brandy & green peppercorn sauce  
£25.95

#### Dolcelatte

Italian blue cheese & cream sauce  
£25.95

#### San Carlo

Special homemade butter using over 30 ingredients  
£25.95

#### Steak Diane

Flattened steak with brandy mustard & mushroom sauce  
£25.95

#### Tournedo Rossini

Crouton based topped with pate & Madeira wine sauce  
£26.95

#### Tagliata Di Filetto Di Manzo

San Carlo special sliced & flambéed with brandy & balsamic vinegar, served with wild rocket  
£25.95

### CHARCOAL GRILL

*All served with garlic butter or bearnaise sauce*

#### Ribeye 10oz aged 28 Days

£19.80

#### Sirloin 9oz aged 28 days

£20.50

#### 9oz Fillet aged 28 days

£24.95

### To share

#### Tomahawk Steak 28oz (For 2)

A large bone-in steak with a big, rich flavour to match  
£59.95

#### Chateaubriand (For 2)

Served with bearnaise sauce  
£49.85

#### Steak & Lobster (For 2)

8oz dry aged fillet & whole native lobster served with zucchini fritte  
£55.00

## PESCE



*For the best selection of fresh fish & shellfish in the city sourced from our shores & beyond, please see our specials menu.*



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## VINI

## APERITIVI

Rossini	£8.90	Aperol Spritz	£9.50
Bellini	£8.90		

## PROSECCO &amp; CHAMPAGNE

	flute	btl		flute	btl
Prosecco White Edition	£8.50	£31.95	Laurent Perrier La Cuvée	£14.50	£75.00
Prosecco Grey Edition	£8.50	£31.95	Bollinger		£74.50
Rosato Brut	£8.75	£32.95	Laurent Perrier Rosé	£15.50	£90.00
Prosecco Le Manzane	£9.00	£32.95	Laurent Perrier 2007 Vintage		£95.00
House Champagne	£10.90	£44.90	Laurent Perrier Grand Siecle		£190.00
House Champagne Rosé	£12.70	£49.80	Dom Perignon		£195.00
Laurent Perrier Demi Sec		£55.00			

EXCLUSIVE HOUSE WINES  
BY THE GLASS

*Specially imported for San Carlo restaurants*

WHITES	175ml	250ml	REDS	175ml	250ml
House White	£5.65	£8.00	House Red	£5.65	£8.00
Colomba Platino	£9.50	£13.40	Nero D'Avola	£5.95	£8.40
Vermentino	£8.50	£12.00	Cabernet San Leo	£6.25	£8.80
Rapitala Gran Cru	£11.80	£16.70	Chianti	£7.00	£9.80
Bianco di Vespa	£7.55	£10.75	Barbera D'Alba	£9.50	£13.40
Sauvignon Friuli Aquilea	£7.95	£11.20	Syraz Principe di Butera	£7.90	£11.20
Gavi dei Commune di Gavi DOCG	£9.95	£14.00	Mon Plaisir de Montresor	£8.90	£12.60
Pinot Grigio San Leo IGT	£6.30	£8.90	Il Rosso del Vespa Salento	£9.20	£13.00
Rosé	£7.00	£9.90	Barolo	£13.00	£18.50
			Amarone	£13.50	£19.10

*Wines by the glass are also available in a 125ml measure*

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## VINI

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 HALF BOTTLES
 

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## WHITES

**Frascati Superiore** £13.50  
Dry, fresh & fruity

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**Pinot Grigio** £18.50  
Delightfully dry & full of flavour with a smooth texture

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**Chablis** £26.00  
A well balanced wine with a mineral, chalky & flinty backbone

## REDS

**Valpolicella Classico** £16.50  
Intense, velvety & well structured with a typical hint of cherry, mellow & mouth-filling with a long finish

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**Barolo** £29.50  
Full-bodied, warm & dry with a touch of oak on the finish

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**Amarone** £34.50  
One of Veneto's most famous & prestigious wines. Intensively flavoured dry red wine made from dried grapes

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**Brunello di Montalcino** £38.00  
Harmonious, fine & elegant with typical aromas of ripe red fruits combined with a hint of spice originating from the long ageing in barrels

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 ITALIAN WHITE
 

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**House Wine** £22.90  
Especially selected for San Carlo

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**Grillo Bianco** £23.60  
A wine with charm & finesse, full bodied but delicate, rose petal aroma. The palate has fruit acidity & structure

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**Frascati** £25.30  
Dry & fresh yet pleasantly fleshy & fruity

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**Pinot Grigio San Leo IGT** £26.50  
Delicately fruity, full and refined. Lightly elegant

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**Sauvignon Friuli Aquilea DOC** £28.95  
Single vineyard north of Venice. Fragrant fresh white bursting with flavours of tropical fruit

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**Chardonnay Friuli Aquilea DOC** £28.00  
Aromas of apple and elderflower, delicately dry with fine balance and harmony.

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**Verdicchio Classico Castelli di Jesi DOC** £29.20  
Dry, full concentrated style with honey dew melon aroma

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**Pinot Grigio Santa Margherita** £32.00  
Delightfully dry & full of flavour with a smooth texture

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**Colomba Platino IGT** £37.50  
One of the most renowned Sicilian white wines, delicate & fruity

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**Langhe DOC Chardonnay - Vigneto Morino** £36.55  
Intense colour of straw yellow. Offers an ample & intense palate of a long honey richness & a smooth vanilla finish, Carlo's favourite chardonnay

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**Monteoro Vermentino Di Gallura DOCG Superiore** £34.50  
The nose is delicate & floral, dominated by fruity notes that emerge from a complex aromatic weave

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**Sauvignon - Alto Adige** £36.70  
100% Sauvignon grapes, straw yellow with green-golden nuances. Intense but smooth with scents of green pepper & sage, dry at the palate with an excellent body

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**Falanghina Mastroberardino** £34.50  
Fresh & fruity with a hint of citrus & wild flowers

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**Gavi del Comune di Gavi DOCG** £39.00  
Renowned dry white, made in Piedmont in the North-West of Italy

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**Rapitala Gran Gru** £49.75  
One of the best Sicilian white wines, well structured intense but smooth. Fruity & delicate to the palate

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**Lugana Santa Sofia** £40.00  
Delicate bouquet with parfum of white almond & golden apple. Savoury & fresh tasting

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**Pomino Doc Benefizio Frescobaldi** £69.00  
Tuscan Chardonnay with high notes of pineapple & lemon zest, & vanilla

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**Piodilei Chardonnay IGT Pio Cesare** £63.00  
Single vineyard Chardonnay from Piemonte with notes of banana, melon, aniseed & mint. Elegant & mature

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**Bianca Di Valguarnera Duca Salaparuta** £74.00  
Catarratto & Chardonnay from Sicily, Spring aroma of sensational flowers & fresh fruit

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**Cervaro Della Sala "Antinori"** £98.00  
Very ripe full bodied, buttery Chardonnay fruit, is underpinned by generous amount of toasted oak

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## VINI

## FRENCH WHITE

**Sancerre** £37.50  
Vibrantly aromatic, opulent on the nose & palate, stylish & dry on the finish

**Chablis Premier Cru** £45.00  
A ripe Chablis with good weight & intensity. Green apple & pear emerges on the finish

## ROSÉ

**Negramaro Spinelli dei Falcone Copertino** £27.20  
Single vineyard from Puglia, outstanding berries & flowers on the nose, crisp & clean

**Rosé Costaripa Rosamara** £37.00  
Very light colour of blossoming rose petal, bouquet of spring flowers, balanced and full

**Pinot Grigio Rosé** £29.50  
Full body delicate rosé petal aroma with fruit & tender softness

## ITALIAN RED

**House Red** £22.90  
Especially selected for San Carlo

**Il Guardiano Poggio Mandorlo DOC** £32.50  
Sangiovese & Merlot from Tuscany, musky hints of ripe cherries with violet notes

**Nero D'Avola** £24.50  
Forest fruit flavours, a hint of spice and soft round tannins

**Barbera D'Alba** £40.10  
100% barbera grapes, red ruby with crimson reflections, harmonious & long lasting with hints of blackberry

**Cabernet San Leo** £25.00  
Fruity rich & round smooth flavour of the South Puglian farmyards & sea breeze. Deep ripe fruit aroma

**Barbera D'Asti** £37.00  
Soft and full, ripe blackberry and cherry flavours with smooth tannins

**Primitivo Orus Vinosia** £25.00  
Fruity bouquet with an abundance of berries and plums

**Cannonau Riserva Sella Mosca Di Sardegna DOC** £39.60  
Surprisingly elegant & generous. Earthy aromas and dark berry fruit flavours

**Merlot Grave del Friuli DOC** £32.50  
Nicely tannic with a smooth finish, easy drinking

**Montepuciano D'abruzzo Riparosso** £32.00  
Red fruit notes, full bodied, deep, ripe & round with a final note of liquorice

**Lago di Corbara - Castello di Corbara** £39.90  
Sangiovese, Merlot, Cabernet Sauvignon, presence of Montepuciano, intense ruby colour with a bouquet of ripe fruit

**Valpolicella Classico DOC** £30.50  
Pleasantly fruity & smooth with a hint of spice

**Chianti Classico Riserva Ruffino** £45.00  
Brilliant deep ruby red colour with an intense bouquet

**Chianti Classico DOCG Dievole** £29.00  
Well balanced flavour with an aroma of ripe fruit

**Barolo DOCG** £54.80  
Superbly dry & smooth with a pleasant oakiness

**Sasseo Primitivo del Salento** £32.50  
Pleasantly fruity & smooth with a hint of spice

**Amarone classico 'la Colombaia'** £59.50  
Copious black fruit aromas with notes of balsamic, baking spice & vanilla, bushels of warm cherry flavour

**Ripasso della Valpolicella DOC** £34.00  
Fine & subtle, plum & berry flavours: bright & fruity

## SPECIALLY SELECTED BY SAN CARLO

**Mon Plaisir de Montresor** £36.30  
Rich, smooth wine with delicate spice & a generous, juicy fruity flavour

**Brunello di Montalcino DOCG** £71.50  
Superb, noble & wonderfully smooth with hints of spices

**Syraz Principe di Butera** £31.00  
Full bouquet & persistent with appealing notes of cherries, red fruits & sweet spices

**Amarone Classico della Valpolicella Montresor** £72.50  
With a hint of coffee, chestnuts, sweet blackberry, plums on the palate. Subtle taste, rich in texture

**Rubinus Smeralda** £41.50  
Sardinian smooth & lingering red

**Barolo la Corda della Briccolina DOCG** £78.90  
Single vineyard Barolo aged in barrique

**Chianti Ruffino Oro** £59.00  
Distinctive Tuscan bouquet offers notes of violet, cherry & plum. Full bodied & well balanced

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## VINI

### FROM BRUNO VESPA

A SMALL VINEYARD IN PUGLIA

<b>Bianco di Vespa</b> White wine from a small vineyard in Puglia	£32.00	<b>Il Rosso dei Vespa Salento</b> Is a harmony of freshness & fantasy which reflects the Pugliese nature on our tables	£38.90
<b>Il Bruno dei Vespa Rosso</b> An IGP Puglia red that can elegantly accompany daily meals of all kinds	£31.40	<b>Raccontami Primitivo di Manduria DOC</b> Full bodied, aged 12 months in Never Barriques & Troncais	£56.60

## FINE ITALIAN WINES

<b>Pinot Grigio Livio Felluga</b> Interesting aroma of orange blossom, liquorice & white pepper. Full & balanced with a note of peaches	£54.00
<b>Tignanello Rosso Toscana IGT</b> Fantastic aromas of dark berries, and wood. Full body, polished tannins and bright acidity with great depth	£175.00
<b>Amarone Campolongo</b> A superb Amarone from a renowned historic vineyard with a history dating back to the 12th century	£250.00
<b>Brunello di Montalcino Biondi Santi</b> Aromatic, offering scents of juicy cherries, wild flowers & earth	£185.00
<b>Amarone Classico Bertani</b> The wine is a deep garnet red colour. The classical cherry flavours are immediately perceptible to the nose	£205.00
<b>Sassicaia</b> Sassicaia DOC has an intense, deep ruby colour. The scent is elegant & complex with notes of red fruits	£305.00
<b>Solaia</b> An intense ruby red in colour, at times impenetrably so, the Solaia shows intensely warm aromas which reflect the climate of the season while maintaining a delicate freshness as well	£390.00
<b>Ornellaia</b> The cuvée brings together the best terroirs of Tuscany & combines the Mediterranean expression of opulence & generosity with structure & complexity	£415.00

*Please ask your waiter for our latest cocktail menu.*

*Discretionary 10% service charge to be added to all bills. All prices include VAT of the current rate. Suitable for vegetarians, may not be suitable for vegans.*

*Our dishes may contain nuts or nut traces. Party Bookings: Our restaurants are ideal for any occasion, we welcome parties & we will be pleased to discuss with you any requirements you may have.*